HOUSE-HOLD HINTS

With the return of cool September weather, the appetite revives and "something hearty" is the demand from the children racing home from school, the good man returning from the day's work, the young folks "half starved" from the appetite-sharpening September outing.

And yet there is not the slightest necessity of letting the butcher's bill vault an inch higher as yet, for now are the days when all the hearty satisfying vegetables are at their best, and with a good "farci" or forcemeat for the piece de resistance leave not a single pang of unsatisfied hunger in their wake. Americans with the greatest profusion and variety of vegetables in the world have been the last to appreciate their value as the substantial part of the meal, not an accessory to it. Look at any of the menus in the first-class hotels, and see how largely the meats overbalance the vegetables and fruits in variety. Now that some of the most eminent physicians are claiming that in the constant and free use of the juices of vegetables lies the cure of the "white plague," an impetus may well be given to their use.

Vegetable Fluid Cure for Consumption.—In the report just issued under the auspices of the New York Post-Graduate Hospital the new element of liquid diet made entirely of the juices of fresh vegetables in the market is said to have proved of signal value where the lesions in the lungs persist after the ravages of the disease have been apparently checked. The vegetables first used in the treatment were the potato, onion, beet, turnip, cabbage and celery. Later were added the sweet potato, apple, pineapple, carrot, parsnip, and later still rhubarb, summer squash, tomato, spinach, radishes, string beans and green peas with the pods. The method of preparing as described by Dr. Russell, who is sponsor for the new cure, is as follows: Scrub with a brush in fresh water equal parts by weight of the raw vegetables, then mix and chop until the particles are small enough to go into the receiver of a grinding machine where the mass is reduced to a pulp. The next step is simply to collect the pulp and squeeze through a coarse muslin cloth. This juice is prepared every day at the hospital and kept on ice. Each patient (and there are fifty now under treatment) receives two ounces twice a day after meals. Thus far this treatment has all been done gratuitously in the interests of science, and results are most gratifying.

As the ounce of prevention is worth far more than the pound of cure the vegetarians feel their cult is at last receiving the recognition that they have long claimed it deserved.

Among timely vegetable dishes that may serve as meat substitutes are the egg plant, corn, lima beans, peppers stuffed, tomatoes ditto, carrots, parsnips, potatoes and celery.

For those who feel that they must have a little meat to season, a few recipes containing a modicum of flesh are included with those that stand alone on their vegetable merits.

Stuffed Egg Plant.—Cut a good-sized plant into six pieces, leaving the skin on one side of each piece. Soak in salted water two or three hours, then drain, wipe dry, and fry in deep boiling hot fat for three minutes. Remove a portion of the pulp with a vegetable scoop or spoon and fill with any forcemeat desired. A good plain one is made by chopping fine the pulp that has been removed with one-half small onion, a half cup soft bread crumbs, a tablespoonful of butter or olive oil and salt, pepper and minced parsley to season. Fill the incisions of the egg plant and bake in a hot oven twenty minutes until a golden brown. If preferred the egg plant may be simply cut in halves, soaked in salt and water, each half filled with the forcemeat, then baked in a hot oven for half an hour. When desired the forcemeat may be made of sweetbreads cooked and chopped with an equal quantity of bread crumbs, eggs and seasoning, or with part sausage and bread crumbs, minced ham or tongue. It may be served with a butter or tomato sauce, and for a change a sprinkling of Parmesan or other grated cheese on top the farci.

Fried Egg Plant.—No way of serving egg plant is more successful than frying, because the preparatory work of removing every vestige of acridity can be so thoroughly done. After the plant is cut in slices half an inch thick, well rubbed with salt and placed under a weight for two or three hours, the slices are rinsed in cold, clear water, drained and dried. Then season with pepper, dip in egg, then in rolled and sifted crumbs, and fry in hot drippings or olive oil to a golden brown. Serve with maitre d'hotel butter. Broiled egg plant is prepared in the same way as for frying, each slice then wiped over with olive oil and broiled over a clear fire. Arrange on a hot platter and spread with sour butter beaten to a paste with lemon juice and a little minced parsley.

Cauliflower Au Gratin.—Select a well-shaped, white, firm cauliflower and soak in cold water half an hour to bring out any lurking insect life. Throw into a pot of boiling salted water and cook half. Drain, pick off the tender flowerets and lay one side. Pick the stalks into small pieces and put into a shallow buttered baking dish. Sprinkle with pepper, grated cheese and cracker crumbs moistened in melted butter, add a little milk, then a layer of the flowerets and another sprinkling of cheese, pepper and milk. Cover with a thin layer of buttered crumbs and bake in a hot oven until browned.

Here is another cauliflower dish, hearty and appetizing. After soaking the cauliflower (from which the coarse outer leaves have been trimmed) in cold salt water for half an hour, drain, wrap in a piece of cheesecloth or tarleton and boil in salted water until tender. Drain on a sieve until the superfluous water is disposed of, then place in the center of a buttered pudding dish. Have ready some hot mashed potatoes, well seasoned with salt, pepper and butter (no milk), and place a wall of this around the cauliflower. Make a rich brown butter sauce, using a tablespoonful each of butter and flour, and after cooking until brown, adding gradually one cup of milk and one cup of cream. Cook until smooth and creamy, add two tablespoonfuls of grated cheese (preferably Swiss, though American will answer), boil up once and turn over the cauliflower and potato. Bake ten or fifteen minutes until brown and serve hot.

Cauliflower with Bread and Parmesan.—A slight variation in preparation is this. After the cauliflower, wrapped in a cheesecloth bandage, has been cooked and drained thoroughly, put into a deep dish and dredge with a coat of parmesan about a quarter of an inch thick. Over this dredge a lighter coat of sifted bread crumbs, dot thickly with bits of butter or pour over it two tablespoonfuls of olive oil and bake in a brick oven ten or fifteen minutes until a golden brown crust has been secured.

Stewed Celery.—This is a timely dish for luncheon or supper when the nights grow crispy. Look over the celery, discarding the coarse outside leaves, which may be utilized later for a cream of celery soup. Be sure and keep the root which holds the heart of the celery, merely paring off the rough exterior. Make a rich brown sauce, using two tablespoonfuls each butter and flour, and browning in a spider. Season with salt and pepper and a suspicion of mace, then add two cupfuls of rich stock. If you have neither stock nor gravy on hand, dissolve beef extract in boiling water and use. Stew the celery in this sauce half an hour and serve on toast.

Succotash.—Use for this equal quantities of lima beans and corn, cut from the cob. A little piece of salt pork may be used for seasoning, if desired, but it is not essential. Shell the beans and put into boiling water. After ten minutes add salt to season and the piece of pork, if you choose to have it. Cook the beans an hour and a half, then add the tips of the kernels of corn cut from the cob with a sharp knife. Cook this mixture half an hour, then add the corn pulp scraped from the cob, leaving the hulls on the cob. Cook ten minutes longer, stirring almost constantly, as the milky pulp burns easily. Add a generous piece of butter and pepper to taste. A trifle of sugar or cream are deemed additions by many, but this is a matter of individual preference also.

Corn Fritters.—Take a half dozen ears of corn and split down the middle of each row of kernels with a sharp knife, then with the back of the knife scrape all the pulp from the cob, leaving the hulls on. Add to the corn one or two well-beaten eggs (dependent upon the amount of the corn), with salt and pepper to season. If extremely juicy, a tablespoonful of flour may be stirred in. Have a frying pan very hot, with just enough butter or olive oil to grease the bottom well, and drop in the mixture by the tablespoonful. The fritters should be thick enough not to spread. Brown on one side, then on the other, and serve piping hot.

Corn Oysters.—Mix into two cups of the corn scraped from the cob, three tablespoonfuls of milk and one small cup of flour, sifted, with a half teaspoonful of baking powder, two tablespoonfuls of melted butter, one beaten egg, a teaspoonful of salt and pepper to season. Drop with a tablespoon into hot fat, fry brown on both sides and serve on a hot platter.

Have ready an equal quantity of sliced ripe tomatoes and corn scraped from the cob. Have an earthen pudding dish well buttered and fill with alternate layers of corn and tomatoes each about an inch thick and each generously seasoned with salt, pepper and butter. When the dish is full, sprinkle with grated buttered crumbs, cover with a plate (tin is objectionable when tomatoes are in question), and bake in a moderate oven twenty-five minutes. Uncover and brown.

Stuffed Spanish Peppers.—Select large peppers that show no signs of ripening. It is the red peppers that are too pungent. Plunge in boiling water, then remove the skins and cut off the cap at the stem end. Scoop out the inside, leaving no single seed behind, then fill with sausage or any forcemeat desired. A simple stuffing of seasoned bread crumbs with a beaten egg to bind and parsley to flavor is also nice. Replace the covers or caps, rub over with olive oil or melted butter and bake in a hot oven for twenty minutes.

A new forcemeat that is delicious is made of hot boiled rice mixed with half its bulk of chopped nuts, the mixture seasoned with tomato, salt and butter. Sometimes stock is poured into the pan in which the peppers are roasted and they are frequently basted with it, instead of using butter.

Stuffed Tomatoes.—Select those of smooth surface and firm texture. Cut a cap off each and remove the soft pulp and seeds, but do not allow the "wall" to get too thin. Add to the chopped tomato pulp freed from seeds two cups of bread crumbs, a tablespoonful of minced parsley, a half of a chopped onion and salt and pepper to season. Fill the tomatoes, cover with small bits of butter and bake. A few chopped mushrooms are a delightful addition to any of the forcemeats.

ART NOTES.

Much has been said both for and against art training in our public schools. Those who look upon art as a luxury and associate the term merely with picture making naturally deprecate its introduction; while those who realize its ethical value, and appreciate the fact that it is all-inclusive, earnestly advocates its institution. The cultivation of public taste is a thing of very great moment, and hand-in-hand with this goes the education of skilled artisans. Our public school art courses are aiding the development of the one; our technical training schools in the production of the other. Since the centennial exposition we have made long strides in the right direction, but we have still far to go, and helpful suggestions for further progress may be found in a knowledge of a system adopted and successfully carried out in Austria; an interesting account of which is given by A. S. Levetus in the current number of the International Studio. Less famous in the art world than her national neighbors, Italy, Germany and France—Austria has for many decades enjoyed celebrity for her crafts—her glass, her pottery and her carvings have been famous in every land; and of recent years her effort has been not only to sustain but to increase this reputation. To this end the state has established about 150 craft schools in which working men can receive a thorough education. Students are admitted when twelve or fourteen years of age and graduated at eighteen or twenty. The elementary branches—reading, writing, commercial arithmetic, bookkeeping, etc.—are taught in each, as well as some specific trade, such, for example, as glass making, pottery, cabinet making, basketry and stone cutting. The fees are nominal, and after the completion of the course steady employment is assured, the manufacturers co-operating in this way with the government. Any student, moreover, who displays exceptional talent is sent with an annuity to the academy, where he may learn to be an artist or a teacher. Each school is furnished with a good art library from which the students are permitted to draw both books and designs freely, and through which the best attainments are brought to general notice. Supplementing the regular schools are night classes for working men and "Wandercurses"—lecture courses given by traveling teachers in the mountain villages which are too small to support a school of their own. There are also circulating libraries and traveling exhibitions, which are carefully prepared and well patronized. The industries which have long been located in certain sections are nurtured and new ones are rarely introduced, the object being always to perfect rather than increase current production. In every way the students-apprentices and working people are urged to be skillful and are made to take genuine pride in their work, regarding it in its humblest form worthy of their art and their effort. And herein lies the secret of their success.

Deerfield, Mass., is one of the centers of the crafts movement in this country. There, eight years ago, was organized a "Blue and White Society" for the purpose of reproducing the colonial embroiderles, whose popularity was at that time revived; and there, now, every summer many persons flock to visit the exhibition of handicraft set forth by the outgrowth of that same organization—the people of the village. Every one sends something, from the doctor to the blacksmith, and each in his own line is a master workman. There are rag carpets and rugs, bookbindings and embroideries, furniture, baskets, jewelry, and even bayberry dips. The articles, one and all, are made by amateurs during leisure hours, and though they are for sale are not produced primarily for that purpose. This is, indeed, the true art spirit and those who posses it must of necessity find success.

* * *

A new sect of painters is at present attracting much attention in Paris. Eight men have banded together and terming themselves "Intimists," have set about portraying the home life of the upper classes. The genuine, not the superficial side; the family meal, the afternoon tea, the nursery, the quite evening, and so on. What the Dutch have done for the peasants they aim to do for the gentry, interpreting the deep, lasting significance of the home. They believe that they have a message, and they set it forth with great skill and nicety. Their canvases created something of a sensation in the last salon, and are finding not only friends but purchasers. Prominent among, if not the leader of, these "Intimists" is Richard Miller of St. Louis, who but a year ago received for a picture in the salon the highest award for which any, save a Frenchman, is eligible. Mr. Miller makes his home in Paris, and is one of the instructors in Miss C. C. Critcher's school, but he comes to America periodically, and has been this summer in St. Louis, filling commissions for portraits. Even these he does in an unusual way, painting rarely a head alone, and always, preferably, his subjects in their natural surroundings—a man, for example, in his business office or library; a woman in her reception room or garden. The pictorial element appeals to him primarily, and yet he is said to produce most sincere and agreeable likenesses.

* * *

Mr. Carl Gutherz of this city is now in Minnesota superintending the placing of certain mural decorations, which he has recently completed, in the People's Church of St. Paul. On his way west he stopped in Chicago, but, returning, he will take the southern route and remain in Memphis long enough to execute a number of portraits for which he has commissions. One of Mr. Gutherz's pictures, an "Ecco Homo" is owned by Bishop Seymour of Springfield, Ill., and, according to the Chicago Record-Herald, when the authorities in charge of the Munich exhibition wrote to request its loan, so greatly was it prized that the owner replied: "There are two things Illinois cannot loan—the statue of Lincoln and my "Ecco Homo." Mr. Gutherz was a member, it will be recalled, of the international jury of the St. Louis exposition, and the painter of many noteworthy canvases.

* * *

Mr. Thomas R. Congdon and his wife, two other Americans who have recently scored success in Paris, are in this country at present arranging to hold in a number of the more prominent cities exhibitions of their works. Both paint chiefly interiors, but in manners so diverse that there is little similarity in their productions. Each had a picture "on the line" in the last salon, and is represented in the American section of the international exhibition at Venice.

* * *

That Miss Marguerite Downing will join, this fall, the American colony in Paris will be learned with regret by the local fraternity, of which, though absent for about a year, she is still accounted a member. Miss Downing has done some promising work in portraiture and has evinced in her productions both artistic feeling and ability. Her poster portraits, resembling somewhat modernized St. Memins, are especially clever, and have met with well deserved popularity. Her future attainments will, therefore, be awaited with much interest.

* * *

Miss Bertha E. Perrie has just finished an exceptionally fine miniature of the father of Dr. John D. Thomas. Rather a large man, with impressive physique, gray hair and mustache, kindly eyes and earnest expression, Miss Perrie has pictures him wearing a black, conventional suit, against a dark green background. The head stands out in strong relief and yet is well related to its surroundings. The modeling is vigorous, the color excellent, and, while the finish is minute, there is decided breadth to be observed in the handling. It has literally the force of an oil painting—the bigness which disregards linear inches—and yet it possesses at the same time the most pleasing attributes of a work in miniature. Without doubt it is one of the most satisfactory and notable that Miss Perrie has produced.

* * *

An interesting exhibition of ecclesiastical art is being held this summer at the Abbey of Grotto-Ferratanear, near Rome. This abbey, which contains, by the way, a series of fine frescoes by Domenichino, was founded by the Greek saint, Nilus, in 1004 and has always been faithful to the Greek tradition. The present exhibition consists almost exclusively of objects of medieval workmanship, made in a period when Italy derived its art impulse from Byzantine sources. The pope has sent some of the most valuable things in the Vatican museum; Rossano has contributed its famous codex, while Gaeta, Venice, Palermo and Ravenna are said to have added their quota. There are marvelous embroideries, beautiful metal work and samples of exquisite illuminating.

* * *

The summer school at Ft. Washington, Pa., which is conducted under the direction of Mr. Anschutz and Mr. Breckenridge of the Pennsylvania Academy, has had, it is reported, an uncommonly successful season. Classes have been conducted both indoors and out, the attendance has been large and the standard of the work produced higher than usual. The school itself is peculiarly well situated and specially fortunate in its instructors.

* * *

Henry M. Mesdag, the distinguished Dutch marine painter, has just presented one of his canvases, "Beaching the Boats," to the Albright gallery of Buffalo. Not long ago he gave to the Dutch government for the people of his own land a splendid collection of modern paintings which he himself had got together, and it is gratifying to know that his public spirit extends even so far as America.

* * *

That a renaissance of art is taking place in the south is made manifest by the fact that not only Charleston but Atlanta is contemplating the establishment of a permanent art museum. The Atlanta Art Association, made up of more than two hundred of Georgia's most prominent citizens, has the project in charge and proposes in connection with it to institute an academy and annual exhibition of the best modern work.

* * *

The Philadelphia Art Club announces its seventeenth annual exhibition for November 20, continuing until December 17. It will consist entirely of oil paintings and sculpture, and a gold medal will be awarded to the best work in each medium. Exhibits will be received November 8, 9 and 10, but lists must be sent in before October 28. The jury is to be composed of John Lambert, George Gibbs, William M. Chase, Peter Moran and Alexander Stirling Calder.

LEILA MECHLIN.

Pickpockets and Crowds.

"Several people who went to the fair recently held at Rockville, Md., came away with less than they took there," remarked a detective to a Star reporter one day this week. "I do not mean that they spent their money or threw it away, but that they happened to meet people who 'trimmed' them. Such is the experience of many people who attend county fairs now, for there are crooks who find such places more profitable than they do the larger gatherings. As a rule people who attend such places seldom give crooks a thought, and those who have diamonds and other expensive jewelry wear them. During recent years pickpockets and other crooks have not fared so well at big gatherings in this country, and many of those who attempted to work in the cities have been apprehended and put away. It is not an easy matter for a crook to conceal his identity in these days of improved methods. They realize that when placed under arrest in a small town or country place the chances of their getting away are better. In the larger cities the records are handy, and the giving of a fictitious name is of but little assistance to the prisoner if he has ever been arrested before.

"There is scarcely a day that the authorities of other cities do not ask the bureau of identification for information respecting criminals," the detective said, "and Major Sylvester manages to furnish identifications in a large number of cases. It is not a difficult matter to trace such persons when the measurements have been obtained, and it is always surprising to the prisoner when he has been identified in this way. I remember a case of a man who was arrested in this city several years ago and held on suspicion that he had been implicated in a case involving the taking of a watch from a visitor in the city. He was on his way home from a country fair and had been arrested at the fair. Nothing was found upon him, however, and he was released. He had been seen to take a pocket book from the pocket of a visitor to the fair, but had not been seen when he passed it to a confederate. Had the people in the country known of his record they would not have paid any attention to his pretended indignation and released him.

"Some of the smaller towns are now represented in the bureau of criminal identification," added the detective, "and even in the smaller places the professional thief finds it more difficult to operate and get away than he did some years ago."

Altogether Too Literal.

A good story is being told about a youth in East Washington who is known among his acquaintances as a literalist. The other day he picked up the business card of a firm whose establishment is located on I street. The printer in setting the type for the card substituted a small cut of a human eye for the letter "I" in describing the location of the place of business.

The literal youth read the contents of the card over and over again, and then turning to his father, said:

"Pa, here is a new one on me."

"A new what, my son?" responded the parent.

"Why, a new street, pa. This card says that Gittemup & Fleecem's store is on Eyeball street. I never knew before there was such a street in Washington."

COLONIES IN CUBA

American Companies Buying Big Tracts of Land.

SMALL FARMS COSTLY

STILL THERE IS MONEY TO BE MADE IN FRUIT.

Hard to Buy Land in Less Than 5,000-Acre Lots From the Native Holders.

(Copyright, 1905, by Frank G. Carpenter.)

Written for The Star.

SANTIAGO.

Since our war with Spain more than thirteen thousand Americans have bought lands in Cuba and their purchases amount to over fifty million dollars. There are seven thousand American titles registered in the province of Puerto Principe alone, at a purchase value of twenty-eight millions, and estates are being bought in large tracts in nearly every part of the island. It is said that seven-eights of the land, in the Sancti Spiritus district of Santa Clara, is now owned by Americans, and a large number of important purchases have been made about Cienfuegos. Great tracts are being bought along the northern coast, and millions of dollars worth of real estate, in and about Havana, has gone into American hands. Some of this property has changed owners several times, but the greater part of it is still in large tracts awaiting development or colonization by small farmers.

Americans Own Vast Estates.

Indeed nearly all the sales so far made are in thousands of acres. The eastern part of the island, where most of the sales have been made, is divided up into large tracts, the holdings ranging all the way from one thousand to seventy-five thousand acres or more. Some of these estates have been in the hands of families for generations; and, when sold, they must go as a whole. The Cuban, who has ten thousand acres, does not like to sell a fifty-acre or even a five hundred-acre strip. He may be willing to sell five thousand acres, in order to get enough money to develop the remaining five thousand, but, as a rule, he wants to sell outright, and that for cash or on short time. This has resulted in the American purchasers being syndicates or individuals of large means. I venture that ten thousand of the thirteen thousand purchases have been of this nature. Most of the transfers are for thousands of acres, and the average sale price represents a large sum.

About Nipe bay a tract of one hundred and eighty thousand acres of some of the best lands of Cuba was bought five years ago by Mr. Hippolyte Dumois for himself and other parties connected with the United Fruit Company of Boston. This has been divided, Mr. Dumois and his immediate associates taking forty thousand acres and the balance going to the Nipe Bay Company, an association of New England capitalists, which will invest millions in sugar mills and plantations. I have already described the banana, pineapple, coffee, cacao, orange and sugar plantations upon the Dumois purchase which in full bearing I am told will bring in something like a million dollars a year.

In that same vicinity several other large tracts are for sale. They contain from forty to sixty thousand acres each, and must be bought as a whole, the largest requiring at least a half million dollars to buy it. Once in the hands of Americans, these lands may be divided into small tracts for colonists. If so, they will be sold from $20 and upwards per acre instead of $10.

Big Tracts Cheap.

Indeed, about the only cheap land in Cuba is in large tracts. It is easier to buy a 10,000-acre farm than one of 200 acres, and in the New Cuba, which means the large territory opened up by the Cuban railroad, almost everything is sold that way. Hundreds of Americans are quietly traveling over this island picking up the desirable plots and holding them for speculation or further development. There are real estate agents in the cities who have such tracts for sale, and good lands can be bought in big blocks at from $1 an acre and upward. The same lands, when divided and colonized, will be worth $30 or more per acre.

I have before me the lists of several of the American real estate agents showing their properties and prices. I do not mention names, but merely quote some items to give a general idea of the prices asked. Here is a tract of 13,000 acres in Santa Clara province which has 250 acres of cane on it. It is for sale at $5 per acre. On the same page is a tract of 10,000 acres, including 2,000 acres of guinea grass, at $4.50 per acre. The most of this tract is in woods, but it is described as rich land, suitable for sugar cane. On another page I see a tract of 56,000 acres offered at $5 per acre, and one of 11,000 acres at $40,000. Further on is a tract of 9,000 acres at $4 per acre. This lies on the north coast and adjoins one of the best-known of the American colonies, where lands are sold in forty-acre tracts at $50 per acre.

There is no doubt but that all good Cuban land will double in value in the near future, and some of it will be worth many times what it is now. I refer, of course, to undeveloped properties.

Government Lands.

The government lands of Cuba include about a million and a quarter acres. They are mostly forest lands; some of them have been rented and others disposed of in the form of grants, the government holding an unlimited mortgage at 5 per cent per annum upon their fixed value. A large part of the government holdings is now offered for sale by the president of the republic. The sales will be at public auction, and in payment therefor the certificates and warrants issued to the soldiers of the war of independence, will be accepted.

These timber lands have valuable hard woods. They have mahogany and cedar, the mahogany bringing in from twenty-seven dollars to one hundred dollars per hundred feet, and the cedar from twenty-to fifty dollars per hundred feet, according to the grade and locality where sold. Jucaro wood is worth seven cents a foot, while granadillo, yamaguey and cerilla bring in from twenty-five to thirty dollars a ton.

Timber in Eastern Cuba.

A large industry in getting out Cuban timber has grown up since the war. Scattered along the line of the Cuba road from Santa Clara to Santiago are scores of saw mills with great piles of mahogany and hardwood logs about them; and rafts of logs may be seen floating in nearly every harbor. In 1903 Cuba exported about two and one-half million dollars worth of forest products, and such exports are steadily increasing. Some Canadians have bought a large tract of timber not far from Camaguey, which they expect to exploit; and Michigan parties have just purchased twenty-five thousand acres of timber along the line of the Cuba road not far from the borders of Puerto Principe. The latter company will cut out the most valuable trees and ship them to the markets and then use the land for grazing and sugar plantations.

It expects to establish a town upon its lands, and will divide a part of it into forty or fifty-acre tracts for sale to Americans. I understand that the price paid for the land was in the neighborohood of five dollars per acre, or about $125,000.

Cuba has large areas of forests. Nearly the whole of the eastern part is covered with woods. Nearly all the way from Camaguey to Santiago is through virgin forest. This is so on the branch line of the Cuba road from Alto Cedro to Nipe bay, and I understand that the forests extend back for many miles on both sides of that road.

These Cuban forests are rank and thick; the trees are large and bound together with vines. Nearly every one carries a machete in traveling through the woods, in order to cut his way from one place to another. The trees include mahogany, cedar, ebony, walnut, majagua, ceiba, oak, pines, rosewood, logwood, cottonwood, lignum vitae and about thirty varieties of palms. There are also a large number of dyewoods and many medicinal bushes and plants.

Much of the wood is good for furniture, and a Grand Rapids company has bought sixteen thousand acres and is about establishing a factory in the northern part of the island, to make furniture for the Cuban market. At present nearly everything of this kind is imported and all home-made furniture is high priced.

American Colonies in Cuba.

The fact that most of the lands are for sale only in large tracts has led to the organization of American colonies. Private parties and syndicates are buying up estates of from 10,000 to 200,000 acres and dividing them up into thirty, forty and fifty-acre tracts, which are sold at prices ranging from $30 and upward per acre. There are at present perhaps a dozen or so such colonies in active operation, but so far they have not been in existence long enough to say that they will be lasting successes.

These colonizing companies present their lands to customers chiefly as tropical fruit growing propositions. They send out glowing prospectuses, stating that such tracts can be made to produce $200 or $300 and upward an acre per year. They say a farm of fifty acres in Cuba is worth more than one of two hundred acres in the United States, and if the land is rightly chosen as to location and quality I doubt not that they are correct. The soil here is rich and the products are enormous.

Fortunes in Fruit.

I have before me a number of such prospectuses. They say that land planted in cacao, the tree that yields the chocolate bean, should yield at least $200 an acre per year. The cacao trees come into bearing in four or five years, and when full grown should average eight or ten pounds per tree. Two hundred and fifty trees can be grown on an acre, and the cacao beans will sell, so it is stated, at 15 cents a pound. As to pineapples, these prospectuses say 6,000 can be grown on one acre and they will sell from 5 to 10 cents apiece, which seem to me high prices.

The stories of orange growing are even more glowing. A ten-acre grove, according to these estimates, will make a man independent and fifty acres will net him a fortune. In one advertisement I see that ten acres of oranges should yield within five years after planting $9,600, from which, deducting the cost of the land and the trees ($820), leaving a cash profit of $8,780. These figures are based on the hypothesis that a man cares for his own orchard and that the trees begin to bear at three years. It is stated that after the fifth year the yield will greatly increase, and that at the age of ten years the ten-acre grove should produce from $8,000 to $10,000 a year.

It is a common statement here that a good orange grove in Florida is valued at at least a thousand dollars an acre, and that inasmuch as Cuba has no frost and the cost of getting the fruit to the markets is about the same, such Cuban lands should eventually be worth double that.

Another estimate which I have before me, taken from an article in the Havana Post, states that the cost of setting out forty acres of oranges, including the houses and other buildings, is $8,000, and that a $20,000 outlay will result in an excellent forty-acre grove at the end of five years. Such a grove, according to this, should produce, at one box to the tree, $4,000 a year, and when the grove reaches its maximum in the tenth year six boxes per tree, or $24,000 per annum. These are interesting figures, and even if divided by half they make orange growing attractive.

Profits in Colonizing.

At the same time I wonder whether there is not even more profit in buying the big tracts of land and selling them again than in putting them out in oranges. Take, for instance, one of the best-advertised colonies which is backed by a rich banker of New York. Its owners have 200,000 acres of land, most of which they have bought, at a liberal estimate, from $1 to $5 an acre. They have 2,000 acres under cultivation, having planted it in orange groves, and they are selling land, both in the wild and cultivated state. They began by selling wild lands at $50 an acre, but have since raised their prices to $80 an acre. The cultivated land, set out in oranges, was originally sold at $500 an acre, the understanding being that the land would be cleared and planted and cared for until the trees were three years old. This year the price of such lands have been increased to $720 per acre, and I am told that the sales are numerous and increasing. This colony has established a bank. It is building shipping houses where oranges can be packed and sent out on the railroad to the Cuba road, whence they will be shipped to Nipe bay and thence to New York. The proposition, based on the product of orange growing, must be attractive or there would not be purchasers. It does seem that the difference between $5 and $720 ought to cover the cost of taking care of an acre of land and still yield a profit of somewhere between 5 and 10,000 per cent. In this I do not mean to say that the man who buys the $720 acre land may not still make an interest on the investment, but it does seem as though the exploiter was getting more than his share of the profits. As to the $80 per acre wild land, the purchaser of such tracts, if they belong to a colony, buys not only his land, but American neighbors, including school and church advantages, as well as better shipping facilities.

Cuban Road Colonies.

The most interesting of the land development projects going on in Cuba are the town and farm settlements of the Cuba railroad in connection with the lands along its tracks. These are railroad enterprises rather than land speculations, their aim being to build up the traffic by the increase of the population and business. The lands are sold for comparatively low prices and on installments to approved purchasers.

Sir William Van Horne estimates that one Cuban acre is worth as a producer more than ten of the best American acres. He says that one acre of good Cuban sugar land will at a low estimate yield $255 per annum, and lands set out in oranges and other tropical fruits even more.

His farm settlements combine the advantages of the Canadian and American farm home with those of the farm villages of Europe. The unit of division is the caballeria or thirty-three and one-third acres. Each farm settlement consists of eight caballerias in the form of a square, cut by two roads running at right angles to the middle of the square, and by additional lines bisecting the square and joining the corners. This makes eight triangular divisions of square which meet at the center of the block. The idea is to have a square park in the center and facing it the houses of the eight families which shall own the eight tracts of land. Each man's house will be on his own land, and at the same time his family will be close to those of his neighbors, affording social intercourse. Nine units of this kind forming nine farm settlements will be joined together in another great square at the center of which is a town site. At the latter there will be a post office, a school, a store and a blacksmith shop. Such a town would have seventy-two families tributary to it, and it would probably have telephonic connection with each little settlement. It would be large enough to support a doctor, and as there would be more than one hundred and fifty school children in the different families there would be no difficulty in getting a good teacher for a public school, and as none of the subordinate settlements would be mort than a half a mile from the town site the children could easily attend school.

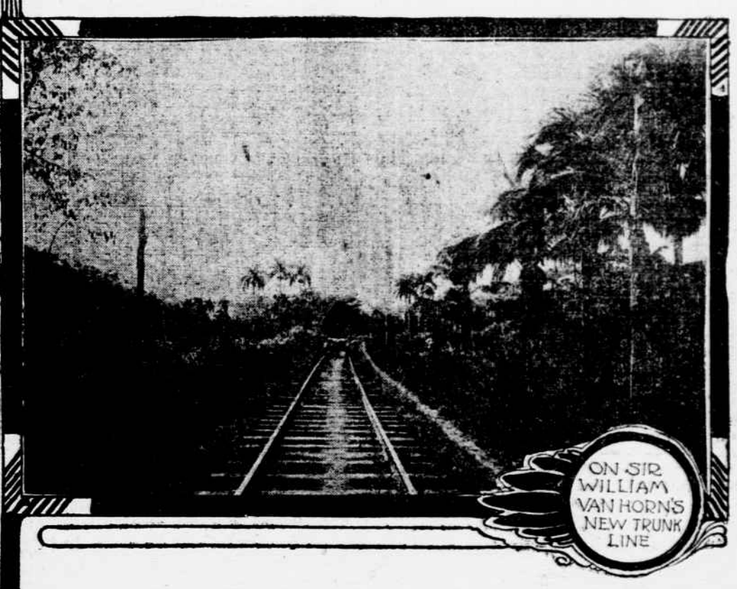
According to Sir William Van Horne's estimate such a farm of thirty-three acres is equal in its money-producing power to one of 300 acres in the United States, and it is about as much as one family can attend to without outside help. Those who wish more lands can buy additional units, the scheme being capable of indefinite expansion. The plan is much liked here and it will probably be adopted by other development companies in opening up their properties. If it becomes common it will result in giving the farmers of eastern Cuba more social advantages than their class anywhere the world over.

Personal Investigation Needed.

In closing this letter I urge all would-be investors in Cuban lands to come to the island and look over the country themselves before making purchases. The opportunities for making money are enormous. Lands are bound to rise in value. The soil is amongst the most fertile of the world, and the island will probably become the fruit and winter market garden of the United States.

There is, however, a great difference in lands and locations, and freight rates will often mean failure or success. There are honest real estate agents here, but there are also land sharks. There are development companies operated as fairly as any in the United States, and although the land sold by some of them are apparently high, taking everything into consideration they are comparatively cheap. The man who buys land in Cuba, however, should be on the ground and study the conditions; he should look at the property himself before he hands over his money. He should, if possible, reach the real owner, either himself or by agents, and, what is very important, he should have the title examined by a respectable native lawyer, and if possible by one who resides near the property. Each province in Cuba has its local conditions, and the local lawyer often understands the titles about him better than those who live far away. Lawyers' fees are not high, and money so spent may be cheap in the end.

FRANK G. CARPENTER.



Turnips and Deer.

From the Duluth Herald.

"Turnips taste better to a deer than whisky does to an Indian, and the animal will run as great risks to get the vegetable as the red man will to get the liquor," said Otto Wilke of International Falls, at the St. Louis. "I know men who make it their annual custom to plant turnips in the spring in some secluded spot in a game country, just so they will be assured of easy venison in the fall, or during the summer months, if they happen to live in the woods themselves.

"If a turnip patch is located in any district where there are deer, every deer within that district will visit it several times a week, the time of day they make their visits depending upon the wariness of the animals and the nearness of settlers. Even after snow falls these visits are continued, as long as any of the vegetables are left in the ground. Until the snow gets too deep you can see where it is pawed away night after night in a search for the succulent roots. This being the case, one can readily see that a person would not meet with much difficulty in getting a shot at a deer by watching a turnip patch in a country where the animals are to be found.

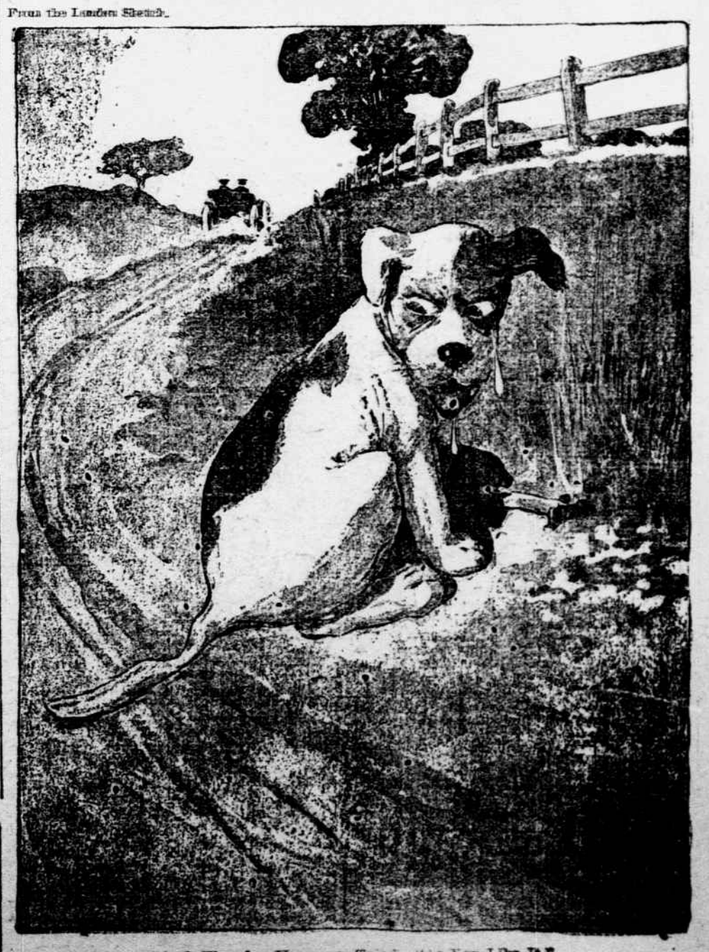
"Through the more sparsely settled districts they are actually pests to the homesteader who has a garden, for nothing but an eight-foot fence will keep them from eating the growing things and trampling the ground all up like a flock of sheep. It does not matter how near the vegetables are to the house, the deer will get into them just the same, the only difference being that they will come around later in the evening, when the darkness covers their movements. They have spoiled more than one garden prepared at a considerable expense of time and labor."

"Your friend McWhilligan walks with a slight limp. One of his legs is shorter than the other, isn't it?"

"No; I wouldn't put it that way. One leg is longer than the other. He's the father of five or six marriageable daughters and has a boy in college."—Chicago Tribune.

SHAKESPEARE ACCORDING TO THE MOTORIST.

From the London Sketch.



"And Thereby Hangs a Tale."—"As You Like It."